

BISTRO 90 SPRING WINE DINNER



Monday, April 16, 2018

RECEPTION AT THE BAR

6:00 pm - 6:30 pm

Assortment of Appetizers and Charcuterie

Justin - Cabernet Sauvignon, 2016 - nyr

Landmark - Overlook Chardonnay, 2015 - 90 points

DINNER

6:30 pm

first course

HAWAIIAN BLUE FIN TUNA SASHIMI

Yuzu Black Garlic Aioli, Cucumber Slaw

Justin - Sauvignon Blanc, 2017 - nyr

second course

ROASTED OCTOPUS

Charred and Slow Roasted Spanish Octopus, House Made Avocado Salsa Verde

Justin - Viogner, 2016 - winery only

third course

BRAISED OXTAIL

Anson Mills Stone Ground Grits, Collard Greens, Roasted Tomato Cream

Justin - Isosceles, 2014 - 93 points

fourth course

U.S.D.A. PRIME, BARREL CUT, FILET MIGNON

*Dark Cocoa Bordelaise, Truffle Buttered Chanterelle Mushrooms,
Orange Cauliflower*

Justin - Isosceles Reserve, 2013 - 93 points

dessert

BUBBLES & CHEESE

\$139 PER PERSON

RESERVATIONS REQUIRED